

Marshmallow Bars

You will need:

32 large marshmallows or 3 cups miniature marshmallows

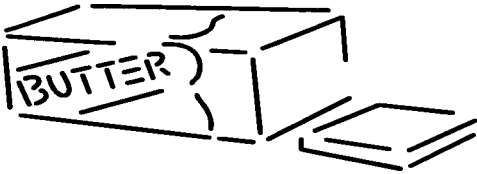
1/4 cup margarine or butter

1/2 teaspoon vanilla

5 cups crispy corn puff, toasted oat, corn flake or whole wheat flake cereal

Heat marshmallows and margarine in 3-quart saucepan over low heat, stirring constantly, until marshmallows are melted and mixture is smooth. Remove from heat; stir in vanilla. Stir in half of the cereal at a time until evenly coated. Press in buttered baking pan 9x9x2 inches. Cool. Cut into bars, 2x1 inch.

Makes about 3 dozen bars.



Incredible Edible

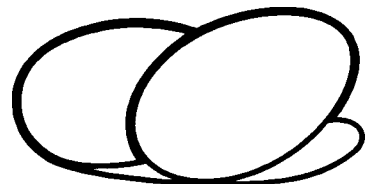
Mix together:

1/2 cup raw oatmeal

1/4 cup peanut butter

1 tbs. honey or sugar

With CLEAN hands, mold into balls.



Buckeyes

You will need:

2 - 12 oz. jars of creamy peanut butter
3 sticks margarine (softened)
2 boxes, plus 4 oz. powdered sugar
2 pkgs. chocolate chips
Approx. 1/4 bar grated or shredded paraffin.

Blend peanut butter, margarine and sugar and then roll into balls and place on wax paper. Refrigerate until hard. Melt chocolate and paraffin over double boiler. Insert toothpick into balls and dip into chocolate. Place on wax paper and refrigerate and/or freeze.

Makes 150 pieces.



Fantasy Fudge

Ingredients:

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
1 12-oz. pkg. semi-sweet chocolate pieces
1 7-oz. jar marshmallow cream
1 teaspoon vanilla

1. Combine sugar, margarine and milk in heavy saucepan, bring to full rolling boil, stirring constantly.
2. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching.
3. Remove from heat, stir in chocolate until melted.
4. Add marshmallow cream and vanilla, beat until well blended.
5. Pour into greased 13x9 inch baking pan.
6. Cool at room temperature, cut into squares.

Makes about 3 pounds.

Easy Chocolate Nut Drops

You will need:

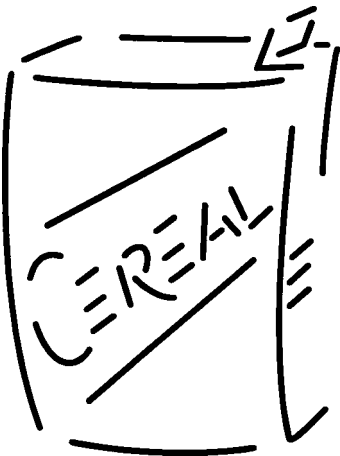
1 large package chocolate chips

2 cups miniature marshmallows

1-1/2 cup nuts (pecans, walnuts)

1. Melt chocolate chips over hot water.
2. Add marshmallows and nuts, stirring in until all are coated with chocolate.
3. Drop by large teaspoonfuls onto waxed paper.
4. Let harden and store in air-tight container.

For variety, peanut butter chips may be used.



Date-Coconut Balls

Ingredients:

1 8-oz. Pkg. pitted dates, cut up (1 cup)

1/4 cup lightly salted butter

1 egg

1/2 cup light brown sugar

1 cup crisp rice cereal

1/2 cup finely chopped pecans

about 1/4 cup shredded coconut

In a medium-sized saucepan mix dates, butter, egg and sugar and cook over moderate heat for 5 minutes, stirring constantly, until mixture is smooth and thickened. Remove from heat and stir until cooled, about 5 minutes. Stir in cereal and nuts. With buttered hands, roll rounded teaspoonfuls of mixture into balls. Roll balls in coconut. Cool on wire rack.

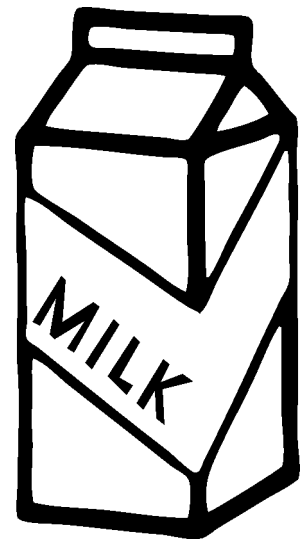
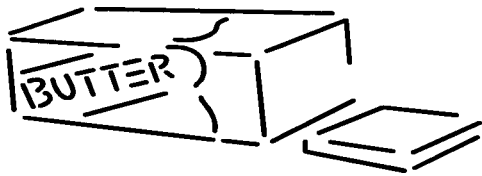
Makes about 40 cookies.

Peanut Butter Balls

You will need:

- 1 cup peanut butter
- 1 cup honey
- 1-1/2 cup dried milk

1. Using a large spoon, mix peanut butter and honey in a large bowl.
2. Add the dried milk.
3. Mix together well.
4. With your fingers, roll mixture into bite-size balls.



Fudgie Quicks

You will need:

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| 2 cups sugar | 1/4 cup cocoa |
| 1/4 cup butter | 1/2 cup milk |
| 3 cups quick cooking rolled oats | 1/2 cup butter |
| 1 teaspoon vanilla | 1/2 cup chopped nuts, coconut or raisins |

1. In a saucepan combine first 4 ingredients and bring to a boil.
2. Boil 1 minute.
3. Remove from heat and add remaining ingredients.
4. Mix thoroughly and drop by teaspoonsful on waxed paper.
5. Cool.

Makes about 4-1/2 dozen.